



TRAMIN



PRODUCER PROFILE

Estate owned by: A cooperative of local growers

Winemaker: Willi Stürz

Total acreage under vine: 575

Estate founded: 1889

Winery production: 34 Bottles

Region: Trentino Alto-Adige

Country: Italy



Tramin Nussbaumer 2005

WINE DESCRIPTION

A 100% single-vineyard Gewürztraminer from the Nussbaumer plot. Gewürztraminer is without a doubt the most typical and renowned white varietal from Alto Adige. Fermented in temperature-controlled stainless steel tanks to preserve its freshness and purity, the wine is refined for 10 months before release.

TASTING NOTES

Intense yellow in color with golden tints, Nussbaumer offers textbook aromas of apricot, pineapple, bergamot and lychee, followed by elegant notes of rose petals, pink grapefruit, white pepper, hints of nutmeg and dried flowers. With its excellent concent

FOOD PAIRING

Pairs beautifully with equally weighty and flavorful dishes, such as mild curried chicken or savory couscous casseroles.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Alto Adige DOC
Vineyard name:	Sella of Tramin/The Nussbaumer vineyard
Vineyard size:	14
Soil composition:	Clay, gravel and limestone
Training method:	Pergola and Guyot
Elevation:	825-2,310 feet
Vines/acre:	2,428
Exposure:	Southeastern
Year vineyard planted:	1975-1997
Harvest time:	September-October
First vintage of this wine:	1990
Bottles produced of this wine:	34

WINEMAKING & AGING

Varietal composition:	100% Gewürztraminer
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	9-11 days
Fermentation temperature:	66-68 °F
Length of maceration:	1 - 8 hours days
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	7 months
Length of bottle aging:	3 months

ANALYTICAL DATA

Alcohol:	14.5%
pH level:	3.7
Residual sugar:	8.1 g/L
Acidity:	4.6 g/L
Dry extract:	26.5 g/L